

# Continuous Vacuum Pan

We design and supply Sugar Cane Vacuum Pans that are suitable for use on all types of raw cane sugar massecuite. Sugar crystals are grown from a seed massecuite or magma to the desired size on a continuous basis. This stabilizes vapor loading on both the evaporators and the condensing system, reducing temporary peaks. Syrup or molasses is also fed continuously which reduces storage volumes. Our vacuum pans are well known for rapid boiling, uniform grain sizes and better massecuite circulation.

## Features

- ✓ Save space and energy.
- ✓ Low temperature vapor boiling.
- ✓ Available in 30 – 400 M3 for all type of massecuite.
- ✓ Uniform conditions for crystal growth in all sections.
- ✓ Increase production capacity at about 25% than Batch Pan for same volume.
- ✓ Pans can be boiled with low pressure steam.
- ✓ Less steam demand consumption. (0.35 – 0.45 MT / MT massecuite in comparison with 0.5 – 0.6 MT/MT massecuite in Batch Pan.
- ✓ No fluctuating steam demand as in Batch Pan.
- ✓ Greater uniformity in operation is obtained with respect to crystal size and exhaustion.
- ✓ Number of Units like Condensers and auxiliaries are reduced and thus less maintenance cost.

